

## Lunch Options

### Begin

**Hawaiian “poke” [“poh-kay”]** ahi tuna, soy sauce and sesame oil, avocado crema, spicy aioli 15

**lump crab cakes** red pepper rouille, asian guacamole, frisee, heart of palm 19

**hamachi crudo** sashimi-style sliced amberjack, avocado, english cucumber, yuzu vinaigrette 18

**smoked vichyssoise** charred cornbread, pickled shallots, chive oil 9

**Scotch egg “loco moco”** farm fresh egg, wagyu beef, housemade pickles, sriracha bordelaise 19

### Sandwiches

**snake river farms wagyu cheeseburger** truffled cheese, brioche roll, lettuce, tomato, secret sauce, fries 25 - add smoked applewood bacon 2, avocado 3, fried egg 2, foie gras 15

**fresh catch fish po-boy** tempura fried fish, stadium roll, asian remoulade, brassica slaw, cajun fries 21

**bee “double-el” tee** bacon, lettuce, lobster, tomato (classic blt meets lobster roll) 25 add avocado 3

### Breakfast

**american breakfast** two eggs any style, breakfast meat, skillet potatoes, toast, juice, coffee or tea 28

**crab cake benedict** poached eggs, crab cakes, hollandaise, potatoes, mixed greens 30

**eggs benedict** poached eggs, Canadian bacon, hollandaise, potatoes, mixed greens 24

**steak & eggs** grilled 10 oz NY strip, herb butter, two eggs your style, tri-color potatoes, mixed greens 32

**acai bowl** fresh berries, banana, granola, soy milk, clover honey 19

**seasonal tropical fruits** greek yogurt 18

**mangoes at the moana pancakes** with lilikoi curd, anahola granola and fresh berries 19

## Afternoon Tea

### Moana Classic Tea

45

A complete classic afternoon tea service including:

Duck Prosciutto	Red velvet cake
Furikake salmon	Green tea sorbet
Truffle egg sandwich	Green tea haupia roll
Cracked pepper crab salad	Orange blueberry scone
Chocolate pineapple mousse	Mango Mousse w/orange sable
Black sea salt caramel cream puff	Devonshire cream & lilikoi curd

### Enhance your experience...

First Lady of Waikiki upgrade: glass of sparkling rose, berries with crème fraiche and souvenir fan 20

Poema sparkling brut rose 16

berries with crème fraiche 7

Beachhouse chopped salad – ½ portion 10.5

## Selection of Teas...

### Moana Sunset

Our most popular tea; this signature blend is an alluring hawaiian duo of tangy ‘ohelo berry and sweet mango.

### Moana Royale

A tropical black tea blend with lilikoi (passion fruit), papaya, mango, banana and coconut to give it a full fruit body.

### Veranda Breeze

A soothing and aromatic blend of black tea, big island vanilla and smooth caramel.

### Mango Mele

Mele means song in Hawaiian. A delectable blend of soothing black tea infused with juicy mangoes and peaches.

### Jasmine Phoenix Pearls

Powerfully aromatic, hand-rolled tea with sweet jasmine petals from the zhejiang province.

### Darjeeling

Silver tips are preserved and mixed with short-spindle black leaves yielding a dark amber infusion with velvety richness.

### Lemon Rooibos

A refreshing, caffeine-free herbal from the Cedarburg region of South Africa with a clean lemon finish.

## Lunch Options

### Greens

**signature beachhouse chopped salad** chicken breast, smoked bacon, long beans, baby kale, hearts of palm, edamame, summer corn, maui onion vinaigrette 19

**seared yellowfin “ahi” tuna\* salad** mixed greens, crispy quinoa, avocado, beachhouse dressing 21

**farro grain and butter lettuces** pear, sunflower seeds, clover sprouts, papaya seed dressing 13

### Entrees

**six ounce petite filet** certified angus beef\*, e.b.t.k.s. mashed potatoes, vegetables, harissa jus 38

**yuzu-glazed atlantic salmon\*** green tea-spinach soba, asian vegetables, puffed salmon skin 34

**local style chicken\* carbonara** pancetta cream sauce, mushrooms, ramen noodles, poached egg 29

**catch\* of the moment** seasonal inspiration 31

**mushroom & kale risotto** ali‘i, shimeji and shiitake mushrooms, parmesan cheese” 24

### Sides

**e.b.t.k.s. mashed potatoes** spinach, corn, pancetta, garlic, tempura onion crisps 11

**braised kale** plump raisins, toasted pine nuts 9

**fries your way** choice of cajun, truffled, or régulier 9

**beyond mixed greens** tomatoes, english cucumbers, yuzu vinaigrette 9

Split plate charge 10

# *Beverage*

## **Tiny bubbles**

*Avissi Prosecco 11*  
*Gerard Bertrand cremant brut 14*  
*Poema sparkling brut rose 16*  
*Taittinger "la Francaise" brut champagne 25*

## **White**

*Pinot Grigio, Bollini, Trentino, Italy 9*  
*Sauvignon Blanc, Craggy Range, New Zealand 16*  
*Chardonnay, Isabel Mondavi, Carneros, CA 17*  
*Chardonnay, Pouilly-Fuisse, Louis Jadot, Burgundy 18*

## **Rose**

*Rosé, Bieler Pere & Fils, Provence, France 13*

## **Red**

*Pinot Noir, Belle Glos Las Alturas, Santa Lucia, CA 20*  
*Pinot Noir, J. Christopher, Willamette, OR 18*  
*Chianti Classico, Castello di Bossi, Tuscany, Italy 15*  
*Malbec, Vina Cobos Felino, Mendoza 13*  
*Merlot, Emmolo, Napa Valley, CA 25*  
*Cabernet Sauvignon, beachhouse, Santa Ynez Valley, CA 15*  
*Cabernet Sauvignon, Conn Creek, Napa Valley, CA 18*  
*Garnacha, Bodegas Breca 'Breca' Old Vines, Calatayud 9*  
*Zinfandel, Opolo Vineyards, Paso Robles, CA 16*

# *Non Alcoholic Options*

## **Pomegranate Fizz**

*A non-alcoholic mix of refreshing pomegranate juice, lavender syrup, lemonade, local honey and sparkling water - 7*

## **Honey Lemonade**

*Non-alcoholic blend of lemonade and local honey - 7*

## **Juices - 6**

*Pineapple, Guava, Cranberry, Apple, Orange, Grapefruit*

*Plantation Tea, Iced Tea, Soda - 5*